

What is claimed is:

1. A heat resistant food packing material, comprising:

pulp, which is composed of natural fibers;

water;

a first auxiliary agent, which contains anionic substances; and

a second auxiliary agent, which contains non-ionic and cationic substances;

wherein the first auxiliary agent, pulp and water are fed to a pulper for mixing uniformly to form a pulp premix, and the pulp premix and the second auxiliary agent are fed to a stock tank to mix uniformly to form a pulp mixture, and then the pulp mixture is conveyed to a paper molding machine for thermal forming, and subsequently to a releasing agent coating device for coating of releasing agent and to a drier for drying, forming the food packing material.

- 2 The food packing material as claimed in Claim 1, wherein the pulp is selected from the group consisting of phragmites communis, sugar cane bagasse, straw pulp, wheat straw pulp, bamboo pulp and wood pulp.
3. The food packing material as claimed in Claim 1, wherein the first auxiliary agent is composed of aluminum silicate and natural wax emulsion.
4. The food packing material as claimed in Claim 3, wherein the aluminum silicate is an anionic hydrophobic substance, and for 100 % by wt. (percentage by weight) of pulp, 50~80 % by wt. of aluminum silicate is used.
5. The food packing material as claimed in Claim 3, wherein the natural wax emulsion is a water repellent, and for 100 % by wt. of pulp, 1.5~9 % by wt. of natural wax emulsion is used.

6. The food packing material as claimed in Claim 1, wherein the second auxiliary agent is composed of fluorochemical series resin, polymer compound, aliphatic polyamine and alkyl acryl copolymer.
7. The food packing material as claimed in Claim 6, wherein the fluorochemical series resin is a non-ionic water repellent and oil repellent, and for 100 % by wt. of pulp, 0.75~5.4 % by wt. of fluorochemical series resin is used.
8. The food packing material as claimed in Claim 6, wherein the polymer compound is a neutral sizing agent, and for 100 % by wt. of pulp, 0.75~5.4 % by wt of polymer compound is used.
9. The food packing material as claimed in Claim 6, wherein the aliphatic polyamine is a cationic fixative, and for 100 % by wt. of pulp, 0.15~0.54% by wt of aliphatic polyamine is used.
10. The food packing material as claimed in Claim 6, wherein the alkyl acryl copolymer is a cationic water repellent, and for 100 % by wt. of pulp, 0.75~9 % by wt of alkyl acryl copolymer is used.
11. A method for producing a heat resistant food packing material, comprising steps of:
 - (a) separately preparing a pulp, a first auxiliary agent containing anionic substances and a second auxiliary agent containing non-ionic and cationic substances;
 - (b) mixing the pulp and the first auxiliary agent with water uniformly to form a pulp premix;
 - (c) mixing the second auxiliary agent with the pulp premix to form a pulp mixture; and
 - (d) thermal forming of the pulp mixture to form the packing material.
12. A method as claimed in Claim 11, wherein the packing material is further coated with a releasing agent mixture containing releasing agent after step (d).

13. A method as claimed in Claim 12, wherein the packing material is dried after coating.
14. A method as claimed in Claim 11, wherein the first auxiliary agent is composed of aluminum silicate and natural wax emulsion.
15. A method as claimed in Claim 11, wherein the second auxiliary agent is composed of fluorochemical series resin, polymer compound, aliphatic polyamine and alkyl acryl copolymer.